***Tortilla Espanola*** (Spanish omelet) 

1 Tablespoon olive oil

1 Tablespoon butter

1/2 cup frozen hash browns

1/4cup chopped onion

4 eggs

Salt and pepper

1. Chop onions into small pieces.
2. Heat olive oil and butter in omelet pan until it sizzles.
3. Add potatoes and onions. Sauté until potatoes are golden brown and onions are translucent.
4. Break eggs one at a time into a custard cup and place in mixing bowl. Add salt and pepper. Whisk until well-blended.
5. Pour eggs over potatoes in skillet. Cook until the bottom is light brown (lift the edge of the omelet to check)Tilt the pan to allow the uncooked egg to run underneath the omelet.
6. Flipping: Place a large dinner plate over the pan. Hold the plate securely and flip the pan over onto the plate. Place the pan back on the stove and slide the omelet back into the pan to cook the other side. Cook until brown.
7. Serving: Shake the pan and slide the omelet out onto a CLEAN plate. Cut into wedges to serve.